



PetMassage Favorite Dog Treats Recipes

One of the skills requirements for the Scouts PetMassage patch program badge is to make cookies and give them to animal care or adoption groups. You could also sell them and donate the proceeds to worthy animal care charities. We have collected lots of recipes over the years. Here are some of our favorites.

Before you start, there are a couple of important general doggie treat cooking rules to remember:

1. Keep a smile on your face during the mixing process. Your mood, your spirit, your energy will be mixed into the batter with the other ingredients.
2. Remember to let your dog lick the spoon!

Snicker Poodles

½ Cup Canola Oil
½ Cup Shortening
½ Cup Honey
2 Eggs
3 ¾ Cups White Flour
2 tsp. Cream of Tartar
1 tsp. Baking Soda
½ Cup Cornmeal
2 tsp. Cinnamon



In a mixing bowl blend oil, shortening and honey together. Add eggs and beat well. Stir in flour, baking soda and cream of tartar. Knead dough until well mixed. Shape by rounded teaspoons into balls. Mix the cornmeal and cinnamon together and roll each ball in mixture. Place on a cookie sheet that has been sprayed with a non-stick spray. Press balls down with a fork twice going in two different directions. Bake at 400 degrees for 6 minutes. Makes 30.

Cool and store in sealed container.

Thanks to [Three Dog Bakery](#).

Baked Liver Treats

1 lb. liver

Place on cookie sheet. Sprinkle with onion and garlic powder. Bake at 250 degrees 1 hour. Turn and sprinkle other side with onion and garlic and continue baking for another hour.

Let cool and cut in bite size pieces. Thanks to Karen Williams

Wheat-Free Scotty Biscuits

- 1 cup oatmeal
- 1 cup rye flour
- 2 tablespoons sugar or 3 tablespoons maple syrup
- 1 tablespoon melted butter or margarine
- 1/2 cup milk

Combine oatmeal, 3/4 cup of the rye flour, sugar and butter together. Slowly add the milk till a firm but slightly sticky dough forms. Scrape out dough onto a wooden board or counter. Knead in the rest of the rye flour till the dough stiffens a little. Wrap in saran wrap and chill for one hour.

Preheat oven to 350 degrees. Roll out dough till 1/4 inch thickness. Cut into shapes (I like to use Scotty dog cutters). Place on lightly greased cookie sheets. Bake for 15 minutes. Turn off oven and let biscuits rest till cool in oven with the door closed. Store in air-tight container for up to 2 weeks.

Milk Bone Dog Biscuits

- 3/4 cup hot water
- 1/3 cup margarine
- 1/2 cup powdered milk
- 1 teaspoon salt
- 1 egg, beaten
- 3 cups whole wheat flour
- Variation: increase margarine to 1/2 cup and add 2 teaspoons sugar

In large bowl pour hot water over the margarine. Stir in powdered milk, salt, and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough. Pat or roll to 1/2 inch thickness. Cut into bone shapes. Bake at 325 degrees for 50 minutes. Cool. They will dry out quite hard. Makes about 1 1/4 pounds of biscuits. Costs around 30 cents per pound.

Apple Crunch Pupcakes

- 2 3/4 cups water
- 1/4 cup applesauce, unsweetened
- 1/4 teaspoon vanilla
- 4 cups whole wheat flour
- 1 cup dried apple chips (you can also use fresh fruit)
- 1 tablespoon baking powder
- 1 egg, beaten slightly
- 4 tablespoons honey

Preheat oven to 350 degrees. Spray muffin tin with cooling spray.

Mix all wet ingredients thoroughly. Combine dry ingredients in separate bowl. Add wet to dry slowly, scraping well to make sure no dry mixture is left. Pour into muffin tins. Bake for 1 1/4 hours or until a toothpick inserted into center comes out dry. Store in a sealed container. Makes around 12-14 pupcakes.

Surprise Snacks

- 1/4 cup hot water
- 8 each chicken or beef bouillon -- cubes
- 1 package dry yeast
- 1 1/2 cups tomato juice
- 2 cups flour , divided
- 2 cups wheat germ
- 1 1/2 cups whole wheat flour

Place the hot water and bouillon cubes in a large mixing bowl and mash with a fork. Sprinkle yeast over this mixture and let stand about 5 minutes, until yeast is dissolved. Add the tomato juice, half the flour and the wheat germ and stir to form a smooth batter. Gradually work in the remaining flour and the whole wheat flour with your hands. Divide the dough into 4 balls. Roll each ball out on a floured board to about 1/4" thick. Cut into shapes and place on ungreased cookie sheets about an inch apart. Bake in a 325F. oven for 1 hour, then turn off the heat and let biscuits dry in oven for about 4 hours or overnight with the door propped open slightly. Store in airtight container.

Banana Biscotti

- 5 cups flour
- 1/4 cup peanuts, chopped
- 1/2 teaspoon baking soda
- 1 egg
- 1/4 cup vegetable oil
- 1 1/2 cups banana, pureed
- 2 teaspoons vanilla
- water

Preheat oven to 325F. Place dry ingredients in large bowl. Make a well in the center. Blend egg, oil and banana together. Add into the dry ingredients in well. Start combining together. Add water, one teaspoon at a time as needed. Knead by hand on table until mixed thoroughly. Form into logs approximately 2" - 2 1/2" high. Flatten so that logs are 6" -- 7" wide by 1" high. Place on non-stick baking sheets or lightly greased ones. Bake 30 - 40 minutes. Remove and cool for 10 minutes. Slice into 1/2" - 3/4" slices. Place on baking sheets and bake for about 20 minutes or until golden brown. Cool. Store in airtight container.

Ankle Biter Peanut Butter Drops

- 3/4 cup flour
- 1 egg
- 1 tablespoon honey
- 1 teaspoon peanut butter
- 1/4 cup shortening
- 1 teaspoon baking soda
- 1/4 cup rolled oats
- 1/2 teaspoon vanilla

1. Heat honey and peanut butter in microwave until peanut butter is melted (about 20 seconds)
2. Mix and add remaining ingredients
3. Drop by 1/2 teaspoonful onto cookie sheet
4. Bake at 350 F for 8 to 10 minutes.

Pumpkin-Patch Dog Biscuits

- 1 1/2 cups whole wheat flour
- 1 tablespoon brown sugar or 2 tablespoons maple syrup
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 4 tablespoons organic shortening
- 1/2 cup pumpkin, canned
- 1 whole egg
- 1/2 cup buttermilk

Preheat oven to 400 degrees. Combine flour, cinnamon and nutmeg and cut in shortening. Beat egg with milk and pumpkin and combine with flour, mixing well. Stir until soft dough forms. Drop by tablespoons onto ungreased cookie sheet and bake for 12 to 15 minutes. Let cool and serve.

Healthy Dog Snacks

- 1 3/4 cups plain flour
- 2 tsp toasted wheat germ
- 1/2 cup brown sugar or 1/2 cup maple syrup
- 1/4 cup sesame seeds
- rind of 1 lemon
- 12 tsp butter or organic shortening
- 1/2 cup ground walnuts
- 1/2 tsp vanilla extract

Combine all the ingredients. Knead until thoroughly blended. Divide into 6 parts. Roll each into a log. Wrap loosely in waxpaper. Freeze. When needed, thaw and slice into 1/2 thick slices (across roll). Preheat oven to 375F. Place cookies on an ungreased cookie pan. Bake about 12 minutes. Makes 6-8 cookies per roll.